
Agnès Giboreau

Research Director

Details

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Activities / CV

FIELDS

Food sciences - Sensory evaluation - Consumer behaviors

MY ACTIVITIES

- Coordination of the activity
- Interface of Universities / Industries
- Supervising PhD students

MY RESUME

- Engineer from Agrosup Dijon, PhD from AgroParisTech, Master Degree in cognitive psychology from Université Paris 8
- Habilitate to lead researches from Université Lyon 1, project manager in research and innovation in the industrial sector, director of research consulting firm, sensorial and consumer research, university teaching
- Member of the University Claude Bernard Lyon 1

Additional information

LAST SIGNIFICANT EXPERIENCES

Management of the CANUT project, Cancer Nutrition & Taste project: developing, testing and deploying solutions adapted to the different profiles of patients undergoing chemotherapy (sensory, nutritional and culinary recommendations).

Management of the [ISPAR programme](#), Innovation and Science for Food and Food Service: development of collaborative projects and infrastructures for creativity, characterisation and in situ evaluation.

ME IN 5 WORDS

Sensoriality - Pleasure of meals - Health - Ambiance - Individuals

SOME PUBLICATIONS

Peer-reviewed articles

Articles dans revues à comité de lecture

- Chen Y, Perez-Cueto F, Giboreau A., Mavridis I. & Hartwell H (2021) Consumer preferences for the use of an innovative digital menu solution in public food service settings in four European countries *Food Quality and Preference*, 94, <https://doi.org/10.1016/j.foodqual.2021.104324>
- Manesse C., Ferdenzi C., Mantel M., Sabri M., Bessy M., Fournel A., Faure F., Bellil D., Jomain S., Landis B., Hugentobler M., Giboreau A., Rouby C. & Bensafi M. (in press) The prevalence of olfactory deficits and their effects on eating behavior from childhood to old age: a large-scale study in the French population *Food Quality and Preference*. 93, 104273 <https://doi.org/10.1016/j.foodqual.2021.104273>
- Miele N., Giboreau A. & Almlí V.L. (2021) The temporality of eating behavior as a discriminant tool to characterize consumers: Temporal Dominance of Behavior applied to bread consumption during a restaurant meal in France. *Food Quality and Preference*. 92, 104225 <https://doi.org/10.1016/j.foodqual.2021.104225>
- Patois C., Chen Y., Meiselman H.L., Barraco F. & Giboreau A. (2021) Designing food for bone marrow transplant patients with compromised immunity: limited ingredients, recipes and balanced diet. *International Journal of Food Design*, 6 (1), 27-51
- Chen Y., Perez Cueto F., Giboreau A., Mavridis I. & Hartwell H. (2020) The promotion of eating behaviour change in healthy populations through digital interventions *International Journal of Environmental Research and Public Health* 17(20), 74-88. <https://doi.org/10.3390/ijerph17207488>
- Drareni K. Bensafi M., Giboreau A. & Dougkas A. (2020) Chemotherapy-induced taste and smell changes influence food perception in cancer patients, *Supportive Care in Cancer*. 1-8. <https://doi.org/10.1007/s00520-020-05717-1>
- C. Patois et al. Designing food for bone marrow transplant patients with compromised immunity: limited ingredients, recipes and balanced diet. *International Journal Food Design*
- Dougkas A., Vannereux M & Giboreau A. (2019) The Impact of Herbs and Spices on Increasing the Appreciation and Intake of Low-Salt Legume-Based Meals. *Nutrients* 2019, 11(12), 2901-2921; <https://doi.org/10.3390/nu11122901>
- Drareni K, Dougkas A, Giboreau A, Laville M, Souquet PJ, Bensafi M. (2019) Relationship between food behavior and taste and smell alterations in cancer patients undergoing chemotherapy: A structured review. *Seminars in Oncology*, 46(2), 160-172. doi: 10.1053/j.seminoncol.2019.05.002
- Eschevins A., A. Giboreau, P. Julien & C. Dacremont (2019) From expert knowledge and sensory science to a general model of food and beverage pairing with wine and beer. *International Journal of Gastronomy and Food Science*, 17, 100-144. <https://doi.org/10.1016/j.ijgfs.2019.100144>
- Giboreau A, Schwartz C., Morizet D. & Meiselman H.L. (2019) Measuring Food Waste and Consumption by Children Using Photography. *Nutrients*. 11(10), 2410-2441; <https://doi.org/10.3390/nu11102410>
- Liu J., E. Petit, AC Brit & A. Giboreau (2019) The impact of tablecloth on consumers' food perception in real-life eating situation. *Food Quality and Preference*. 71, 168-171.
- Palczak J., Giboreau A., Rogeaux M. & Delarue J. (in press) How do pastry and culinary chefs design sensory complexity? *International Journal of Gastronomy and Food Science*
- Saulais L., Massey C., Appleton K., Perez-Cueto F.J.A., Dinnella C., Monteleone E., Depezay L., Hartwell H. & Giboreau A. (2019) When are 'Dish of the Day' nudges most effective to increase vegetable selection? *Food Policy*. 85, 15-27.
- Eschevins A; Giboreau A., Allard T & Dacremont C. (2018) The role of aromatic similarity in food and beverage pairing *Food Quality and Preference*, 65, 18-27. <https://doi.org/10.1016/j.foodqual.2017.12.005>
- Iborra-Bernad C., L. Saulais, E. Petit & Giboreau A. (2018) Sensory analysis and observational study in an experimental restaurant: pilot study. *International Journal of Gastronomy and Food Science*. 13, 47-51.
- Meiselman H.L. & Giboreau A. (2018) Emotions before and after a meal in a natural eating situation. *Food Quality and Preference*, 65, 191-193.

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Chapitres d'ouvrage et ouvrages

- Giboreau A. & Dworc Zack F. (2021) *Quand la recherche se met à table*. Paris :EDP Science
- Edwards J.S.A., Hartwell H. & Giboreau A. (2020) *Emotions studied in context : the role of environment*. In H.L. Meiselman *Emotion Measurement*. Elsevier. 2nd Edition
- Zerbini L, Landeau G, Giboreau A, Sharma A, Yu C, Lin M & Jung IH *Food access and insecurity during COVID 19 – Evidence from France*. PennState Scholar Sphere. <https://doi.org/10.26207/CWFZ-JV47>
- Dougkas, A., Saulais, L., & Giboreau, A. (2019). *Studying Natural Meals: What are the Benefits of the Living Lab Approach?* in Meiselman H. (Ed.) *Context: The Effects of Environment on Product Design and Evaluation*.. Woodhead Publishing.

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[International Symposium on Altered Taste - 3rd Edition - 14 & 15 September, 2023](#)

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Career

- > [PhD Position - HealthFerm - Social Science](#)
- > [Social Science Research Scientist F/M](#)
- > [PhD Position - Computational Neuroscience - Cognitive Neuroscience](#)